

**FOOD ESTABLISHMENT INSPECTION REPORT**

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS      PRIORITY: 3      PRIORITY FOUNDATION: 1  
CORE: 9      TOTAL: 13

ESTABLISHMENT: Dairy Queen      PERMIT NO.:      DATE: 10/8/2019  
ADDRESS: 1014 N. Queen Street      CITY: Martinsburg      STATE: WV      ZIP: 25401  
PERSON IN CHARGE/TITLE: Jenny Price      TELEPHONE:  
RECEIVED BY (SIGNATURE): Jenny Price      SANITARIAN (SIGNATURE): Mark Allen  
INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER:      TIME: 10:15 am.

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.12	Song radio needs cleaned
✓	✓		4-602.11	Clean utensils stored not clean.
			6-501.111	Flies/Gnats in kitchen
✓			4-302.12 <sup>PF</sup>	Thermometer needed in toppings cooler.
✓			4-602.13	Novelty freezer railing needs cleaned.
✓	✓		4-602.11	Top of Blizzard machine needs cleaned
✓			4-602.13	Outside vent of sandwich prep unit needs cleaned.
✓			6-501.14	Inside edge of Fryer floor needs cleaned (Grease Build-Up)
✓			4-602.13	Inside of Clear Plastic storage containers need cleaned.
✓	✓		4-602.11	Ice/Water Nozzles on machine in lobby need cleaned (mold)
✓			6-501.12	Outside of Men's bathroom door needs cleaned.
			6-501.12	Floor Inside Walk-In Freezer needs cleaned.
			6-501.12	Floor Inside Walk-In Refrigerator (Outside) needs cleaned.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk-In	39°	Chili	150°	Stocking 2	37°		
Silver King Milk	38°	Chicken Tenders	144°	2 Door Beverage Air	37°		
Toppings Cooler	39°	Sandwich Prep	38°	Walk-In Outside	36°		
Stocking 1	41°	Basket	300ppm	3-Bag	300ppm		